

CHILLED ON ICE

served with sourdough, lemon, Bungay butter,
house mayonnaise and romesco

CALYPSO ^{1320 KCAL}	70
clams, grilled mussels, langoustines, red prawns, tuna tartare	
COUSTEAU ^{1430 KCAL}	120
lobster, dressed crab, razor clams, scallop ceviche, quisquillas	
+ SIMONE ^{600 KCAL}	30
10 chef-selected oysters	
AFTERNOON SEA ^{3350 KCAL}	200
Simone + Calypso + Cousteau	

RAW

ANCHOVIES YURRITA ^{230 KCAL}	12
crystal bread, Bungay butter	
DRESSED CRAB ^{280 KCAL GF}	15
white + brown crab meat, green apple, coriander	
TUNA TARTARE ^{110KCAL GF}	14
sweet paprika, watermelon, radish wraps	
SCALLOP CEVICHE ^{172 KCAL GF}	19
hand-dived Scottish scallop, almond, lime	

SMALL PLATES

PAN CON TOMATE ^{276 KCAL VG}	6
PADRON PEPPERS ^{220 KCAL VG,GF}	7
citrus Maldon salt	
IBERICO JAMON CROQUETAS ^{290 KCAL}	7
Iberico pancetta, saffron aioli	
GRILLED LANGOUSTINES ^{310 KCAL GF}	24
wild garlic butter	
HERITAGE TOMATO SALAD ^{155 KCAL GF}	9
Spanish onion, melon, bottarga	
OCTOPUS ROLL ^{460 KCAL}	18
brioche, aioli, prawn oil, pickled red onion	
FRIED CALAMARI ^{445 KCAL}	12
lemon, red pepper aioli	
CHILLED CORNISH MUSSEL ESCABECHE ^{225 KCAL GF}	10
smoked paprika, parsley + chives	
GRILLED CHORIZO ^{300 KCAL GF}	10
thyme honey, Rioja	
FINE PATATAS BRAVAS ^{290 KCAL V,GF}	9
confit egg, bravas sauce, chives	

CHARCUTERIE

Salchichón Iberico Bellota ^{220 KCAL}	11
Chorizo Ibérico de Bellota ^{220 KCAL}	11
Lomo Doblado Ibérico de Bellota ^{180 KCAL}	16
Jamón Ibérico de Bellota ^{180 KCAL}	22

LARGE PLATES

ROASTED CORNISH COD ^{450 KCAL GF}	26
pickled fennel, dill	
WHOLE TIGER PRAWNS ^{530 KCAL GF}	30
aioli, parsley	
IBERICO PORK PRESA ^{450 KCAL GF}	25
green apple + jalapeño, kale	
BEEF RIB EYE [300G] ^{920 KCAL GF}	45
chimichurri	
SPRING BEAN STEW ^{295 KCAL VG,GF}	19
seasonal beans, tomato pesto	

SHARING PLATES

WHOLE BONELESS SEABASS ^{970 KCAL GF}	55
smoked honey butter, mojo verde	
BASQUE STEW ^{420 KCAL GF}	48
clams, mussels, monkfish, prawns, saffron	
WHOLE LOBSTER RICE ^{1040 KCAL GF}	95
Manchego, porto branco	

SIDES

SEASONAL GREEN ^{280 KCAL GF}	7
purple sprouting broccoli, honey mustard	
TRIPLE COOKED CHIPS ^{545 KCAL VG,GF}	5
paprika, rosemary salt	
HALF COS LETTUCE ^{495 KCAL V}	8
sherry + hazelnut vinagreta, Mahon cheese, croutons	
GRILLED SOURDOUGH ^{275 KCAL VG}	5
Artajo organic extra virgin olive oil	



Consuming raw seafood and shellfish may increase your risk of foodborne illness.

If you have any special dietary requirements or allergies, please let us know.
We operate as a cashless business and can only accept card payments.
A discretionary 12.5% service charge will be applied to your bill.

GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN